

Crispy Roasted Chickpeas

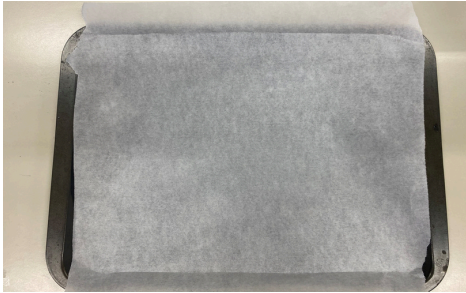


Ingredients

- 400g can chickpeas
- ¼ teaspoon cumin
- ¼ teaspoon paprika
- 1 tablespoon extra-virgin olive oil

Tip

- Try other herbs and spices such as chilli, garam masala, garlic, tumeric, oregano



1 LINE

Preheat oven to 180°C and line a baking tray with baking paper.

2 RINSE

Drain and rinse chickpeas well

3 DRY

Place drained chickpeas on a tray with paper towel and gently rub dry.



4 ADD

Place the chickpeas into a bowl. Add olive oil and spices.

5 MIX

Mix until well combined.

6 BAKE

Transfer chickpeas onto a lined baking tray and roast in oven for 40-45 minutes, until crispy and golden.